

APPETIZERS

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| BUTTERNUT SQUASH SOUP | \$12 |
| GRILLED BABY LAMB CHOPS - | \$22 |
| NEW ZEALAND LAMB LEMON GARLIC GREMOLATA | |
| SPICY TUNA TARTARE - AVOCADO/ | \$19 |
| TOMATO/ RED ONION HOUSE MADE TORTILLA CHIPS | |
| GRILLED OCTOPUS - ROASTED SLICED .. | \$22 |
| NEW POTATOES/ ARUGULA LEMON/ OLIVE OIL | |
| BURRATA MOZZARELLA - | \$20 |
| PROSCIUTTO/ HEIRLOOM TOMATOES BASIL OIL/ BALSAMIC GLAZE | |
| STUFFED ARTICHOKE - HERB | \$20 |
| BREADCRUMBS/ LEMON GARLIC BROTH | |
| STUFFED MUSHROOMS - | \$16 |
| BREADCRUMBS/ GARLIC WHITE WINE | |
| CRISPY VEGETABLE SPRING | \$17 |
| ROLLS - JULIENNE FRIES/ SWEET CHILI SAUCE | |
| BAKED CLAMS OREGANATA (8) | \$18 |
| EGGPLANT ROLLATINI - RICOTTA/ | \$17 |
| MOZZARELLA/ MARINARA | |
| FRIED CALAMARI - SPICY MARINARA | \$22 |
| MOZZARELLA EN CAROZZA - LEMON/ WHITE WINE/ CAPERS | \$16 |

RAW BAR

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| COLD SEAFOOD PLATTER - JUMBO | \$90 |
| LUMP CRABMEAT/ LOBSTER COCKTAIL 2 JUMBO SHRIMP/ 4 OYSTERS OF THE DAY 4 LITTLE NECK CLAMS | |
| JUMBO SHRIMP COCKTAIL(U6) | \$8 EACH |
| JUMBO LUMP CRABMEAT | \$26 |
| COCKTAIL | |
| LITTLE NECK CLAMS | \$1.75 EACH |
| OYSTERS OF THE DAY | \$3 EACH |
| LOBSTER COCKTAIL | \$28 |

SALADS

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| MESCLUN SALAD - CANDIED WALNUTS/ ... | \$15 |
| CRAISINS/ GOAT CHEESE TOMATOES/ CREAMY BALSAMIC VINAIGRETTE | |
| CHOPPED ICEBERG - APPLEWOOD | \$16 |
| SMOKED BACON CRISPY SHALLOTS/ CHERRY TOMATOES BLUE CHEESE CRUMBLE VINAIGRETTE | |
| BABY ARUGULA - SHIITAKE MUSHROOMS | \$15 |
| ARTICHOKE HEARTS SUN-DRIED TOMATOES/ LEMON-LIME VINAIGRETTE | |
| TRADITIONAL CAESAR | \$14 |

PASTA

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| SEAFOOD LINGUINI - SHRIMP/ LOBSTER/ | \$56 |
| MUSSELS/ CALAMARI/ CLAMS LIGHTLY SPICED TOMATO SAUCE | |
| FEDELINI BOLOGNESE - TOPPED WITH | \$34 |
| BURRATA | |
| PENNE VODKA - TOMATO/ VODKA/ | \$26 |
| SPLASH OF CREAM | |

ENTRÉES

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|---|------|
| TRADITIONAL TURKEY DINNER - | \$34 |
| MASHED SWEET POTATOES/ STRING BEANS ALMONDINE/ SAUSAGE BREAD STUFFING/ CRANBERRY SAUCE/ GRAVY | |
| TRADITIONAL HAM DINNER - MASHED | \$34 |
| SWEET POTATOES/ STRING BEANS ALMONDINE/ SAUSAGE BREAD STUFFING/ CRANBERRY SAUCE GRAVY | |
| PAN ROASTED PRIME | M/P |
| TOMAHAWK RIBEYE FOR TWO - | |
| 21 DAY DRY AGED/ 44 oz./ PRESENTED SLICED FRESH HERB BUTTER/ MASHED POTATOES SAUTÉED ONIONS & MUSHROOMS/ CREAMED SPINACH | |
| BRAISED BONELESS SHORT RIBS - | \$38 |
| INFUSED WITH BASIL/ LIME RISOTTO PRIMAVERA | |
| RACK OF LAMB - MUSTARD | \$56 |
| BREADCRUMBS/ MASHED POTATOES SAUTÉED STRING BEANS | |
| PAN ROASTED SALMON - | \$36 |
| SHRIMP/ ARUGULA/ CREAMY ORZO | |
| FILET MIGNON - FRESH HERB BUTTER | \$56 |
| MASHED POTATOES SAUTÉED SPINACH | |
| CHICKEN ROLLATINE - BREADED | \$30 |
| STUFFED CHICKEN BREAST SPINACH MOZZARELLA/ LEMON/ WHITE WINE MASHED POTATOES | |
| STUFFED JUMBO SHRIMP - | \$38 |
| CRABMEAT/ RISOTTO PRIMAVERA | |
| NY STRIP STEAK - MONTREAL CRUSTED/ | \$42 |
| MASHED POTATOES SAUTÉED STRING BEANS/ CHIPOTLE AIOLI | |
| PAN ROASTED BRONZINO - | \$38 |
| TOMATOES/ RED ONIONS/ GAETA OLIVES CAPERS/ LEMON/ OLIVE OIL RISOTTO/ SAUTÉED SPINACH | |
| CHICKEN PARMIGIANA - | \$30 |
| MARINARA/ MOZZARELLA/ LINGUINI | |

HAPPY THANKSGIVING
FROM THE
ESCA FAMILY
TO YOURS